

---

**| bar + beverage packages |**

**\*\* We are licensed by the State of Florida (license BEV3910893) and fully insured \*\***

Bar and beverage services go hand in hand with food service to create the perfect blend of hospitality and service. Our professional bartenders work side by side with our service staff to create seamless service and an amazing experience for you and your guests. Our packages are carefully curated by our bar+ beverage team but let us know if you would like a fully customized experience.

**CRAFT COCKTAIL BAR**

**SPIRITS** | Belvedere Vodka, Hendrick's Gin, Ford's London Dry Gin, Basil Hayden's Bourbon, Triple R Russian River Valley Rye Whiskey, Siesta Key White Rum, Pyrat XO Rum, Glenlivet Single Malt Scotch, Lalo Tequila Blanco

**BAR ACCOMPANIMENTS** | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters

**TWO CUSTOM CRAFT COCKTAILS** | from our list, or custom created for you

**BEER** | three premium or local/craft and one domestic (four total)

**WINE** | four wine selections from our entire list

----

**TOP SHELF BAR**

**SPIRITS** | Ketel One Vodka, Bombay Sapphire Gin, Crown Royal Canadian Whisky, Bacardi Rum, Pyrat XO Rum, Bulleit Bourbon, Bulleit Rye Whiskey, Johnnie Walker Black Scotch, Suerte Blanco Tequila

**BAR ACCOMPANIMENTS** | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters

**BEER** | two premium or local/craft and one domestic (three total)

**WINE** | three wine selections from our entire list

----

**PREMIUM BAR**

**SPIRITS** | Tito's Handmade Vodka, Tanqueray Gin, Bacardi Rum, Maker's Mark Bourbon, Bulleit Rye Whiskey, Dewars Scotch, Olmeca Altos Plata Tequila

**BAR ACCOMPANIMENTS** | Dry Vermouth, Sweet Vermouth, Triple Sec, Angostura Bitters, Peychaud Bitters

**BEER** | one domestic, one premium and one local /craft (three total)

**WINE** | two selections from our premium list

**BEER + WINE BAR**

**BEER** | one domestic, one premium and one local /craft (three total)

**WINE** | four selections from our premium list

----

**NON-ALCOHOLIC “SOFT” BAR**

*\*available on a limited basis, depending on venue and local regulations\**

**All liquor, wine and beer to be provided by client**

**ALL FULL LIQUOR BAR PACKAGES INCLUDE THE FOLLOWING:**

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda and Tonic Water

Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice

Margarita Mix, Simple Syrup, White Sugar, Kosher Salt

Olives, Cherries, Limes, Lemons, Oranges

Clear plastic cups, ice and beverage napkins

Good Food Creations LLC liquor liability insurance

**| popular additions |**

**JUMBO SQUARE ICE CUBES**

**FLAVORED HOUSE MADE SIMPLE SYRUPS** | strawberry, blackberry, blueberry, mint, citrus

**FANCY GARNISHES** | dehydrated fruit wheels, pickled green beans, sugar sticks, etc.

**SPECIALTY BITTERS**

**SODAS AND MIXERS** | Ginger Beer, Squirt Grapefruit Soda, Perrier Sparkling Water, Jarritos Flavored Sodas, Topo Chico Sparkling Mineral Water

**LIQUEURS AND CORDIALS** | Pimm’s, Campari, Herbsaint, Aperol, Bailey’s, Kahlua

**CHAMPAGNE TOAST FOR YOUR GUESTS**

**SIGNATURE COCKTAILS** | designed by us, or inspired by you

**NON-ALCOHOLIC BEER** | Heineken 0.0, Clausthaler Dry Hopped, Lagunitas IPNA

| **beer selections** |

**domestic and premium**

**DOMESTIC** | Bud Light, Miller Lite

**PREMIUM** | Yuengling, Corona, Sierra Nevada Pale Ale, Stella Artois

**local and craft selections**

**CIGAR CITY** | Jai Alai IPA, Maduro Brown Ale, Guyabera Pale Ale

**3 DAUGHTERS BREWING** | Beach Blonde Ale

**GREEN BENCH** | Post Card Pils, Sunshine City IPA, Beach Life Lager

**COPPERTAIL** | Night Swim Porter, Free Dive IPA

**ABITA BREWING** | Amber, Seasonal (when available)

**SIERRA NEVADA** | Torpedo IPA

**SWEETWATER** | 420 Extra Pale Ale, Hazy IPA

| **wine selections** |

**premium bar wine selections**

Carson Ridge Cabernet Sauvignon, Paso Robles CA

Angeline Pinot Noir, CA

Conte Priola Pinot Grigio or Belvino Pinot Grigio, Italy

Cloud Break Chardonnay, CA

Santiago Station Sauvignon Blanc, Chile

Clean Slate Riesling (Dry), Germany

La Belle Angele Rose, France

**top shelf and craft bar wine selections**

**REDS**

Samuel Robert Pinot Noir Vintner's Reserve, Willamette Valley, OR

Hall Ranch Cabernet Sauvignon, Paso Robles CA

Luc Pirlet Merlot, France

**WHITES + ROSE**

Samuel Robert Pinot Gris, Willamette Valley, OR

Armani Pinot Grigio, Italy

River Road Chardonnay, Sonoma County CA

King Maui Sauvignon Blanc, Marlborough NZ

Dr Heidemanns Riesling (Off-Dry), Germany

Clean Slate Riesling (Dry), Germany

Guy Mousset Cotes du Rhone Rose, France

## | craft cocktail menu |

### **vodka**

**MOSCOW MULE** | vodka – ginger beer – fresh lime

**STRAWBERRY MINT LEMONADE** | vodka – strawberry puree – mint-infused simple syrup – fresh lemon

**TEA THYME** | Earl Grey-infused vodka – thyme-infused simple syrup – citrus liqueur – fresh lemon

### **gin**

**CUCUMBER COLLINS** | Hendrick's gin – cucumber simple syrup – fresh lemon – club soda – fresh cucumber garnish

**MADMOISELLE** | gin, lillet blanc – butterfly pea flower simple syrup – champagne

**BLACKBERRY BASIL SMASH** | gin – fresh lemon – muddled blackberries – basil-infused simple syrup – soda water

### **bourbon + whiskey**

**BOULEVARDIER** | rye whiskey – Campari – sweet vermouth

**NEW YORK SOUR** | bourbon – fresh lemon – simple syrup – red wine floater

**WHISKEY MULE** | whiskey – ginger beer – lime juice – mint garnish

**OLD FASHIONED** | rye whiskey – angostura bitters – simple syrup – big ice cube – lemon twist

**SAZERAC** | rye whiskey – Peychaud bitters – simple syrup – absinthe rinse – large ice cube

### **tequila**

**PALOMA** | tequila – grapefruit soda – grapefruit juice – fresh lime wheel – salt + sugar rim

**TEQUILA MANHATTAN** | tequila – sweet vermouth – orange & mole bitters

**CLASSIC MARGARITA** | tequila – triple sec – fresh lime – house margarita mix

### **rum**

**DAIQUIRI** | silver rum – fresh lime juice – simple syrup

**JUNGLE BIRD** | black strap rum – Campari – pineapple juice – fresh lime – brown sugar simple syrup

**BLOOD ORANGE MOJITO** | silver rum – blood orange syrup – fresh lime – fresh mint – soda water

## | non-alcohol beverage stations |

### **INFUSED WATER STATION**

Guests are able to help themselves to a refreshing infused water bar!

Served from our elegant beverage decanters, flavor combination examples include:

Strawberry/Basil, Citrus, Blueberry/Mint, Mango/Kiwi/Cucumber, Grapefruit/Rosemary

-Please call for pricing-

### **SOUTHERN BEVERAGE STATION**

Guests are able to help themselves to a selection of delicious and refreshing drinks!

Served from our elegant beverage decanters

Southern Style Sweet Tea, Unsweet Tea, Classic Lemonade, Ice Water

-Please call for pricing-

### **CLASSIC COFFEE BAR**

Throughout the event, guests are able to help themselves, whenever the caffeine need strikes!

Served from our beautiful signature hand hammered coffee urns: French Roast and De-Caf Coffee with cream and assorted sweeteners, Irish coffee mugs, to-go coffee cups

**Optional addition:** Hot Water with assorted tea bags

-Please call for pricing-

### **“THE WORKS” COFFEE BAR**

Throughout the event, guests are able to help themselves, whenever the caffeine need strikes!

Served from our beautiful signature hand hammered coffee urns: French Roast and De-Caf Coffee with cream and assorted sweeteners, Irish coffee mugs, to-go coffee cups,

with an assortment of seasonal flavored syrups and toppings

-Please call for pricing-

### **HOT CHOCOLATE STATION**

On chilly nights, or when the season is right, guests can help themselves to this tasty treat!

Served from our beautiful signature hand hammered coffee urns: house-made hot chocolate, butterscotch and chocolate chips, whipped cream, sprinkles, mini marshmallows, Irish coffee mugs, and to-go coffee cups

-Please call for pricing-

### **GOURMET ESPRESSO CART**

Guests can choose from a variety of made-to-order specialty espresso drinks, coffees, gourmet hot chocolate and more!

Your professional barista will serve made-to-order gourmet drinks from a specialty coffee cart:

espresso, coffee (hot or iced), hot chocolate, variety of flavored syrups, assorted sweeteners, sugar swizzle sticks, whipped cream, Irish coffee mugs, to-go coffee cups

-Please call for availability + pricing-

## | additional notes + details |

Bar and beverage pricing can vary, based on length of event, bar selections and guest count. All prices are subject to change without notice.

### | service staff |

- Our bartenders and bar staff are professionally trained.
- We are licensed by the State of Florida and fully insured.
- One bartender is required for every 75 guests (depending on specific situations).
- One bar-back is required on bar packages that include glassware per 75 guests.

### | glassware |

- Glassware can be provided a la carte and customized for your event.
- We have access to most styles and types of bar glassware, both traditional and modern. This includes wine glasses, high balls, rocks, cocktail (martini), Irish coffee and pint glasses.
- We can work with you to find the right number of glasses for your event.

### | licensing and insurance |

Good Food Catering Company holds the necessary licensing to sell and serve alcoholic beverages at your event or wedding; **License number BEV3910893** through the Florida Department of Alcoholic Beverages.

While there are many “bartending services” available in our region, most are unlicensed and operating illegally, which transfers liability to the host. If you are considering other options, please make sure they are legally licensed to provide alcohol. If they are providing alcohol or “shopping” for you without a license, they are operating illegally. Anyone licensed in the State of Florida can be verified here (easiest to search by name) - <https://www.myfloridalicense.com/wl11.asp?mode=0&SID=>

In addition, we carry \$2 million in general and liquor liability insurance.

### | our contact info |

phone | 813.241.9500

web | [www.goodfoodtampa.com](http://www.goodfoodtampa.com)

email | [events@goodfoodtampa.com](mailto:events@goodfoodtampa.com)

\*\*\*\* updated December 2023 – prices and selections may change without notice \*\*\*\*